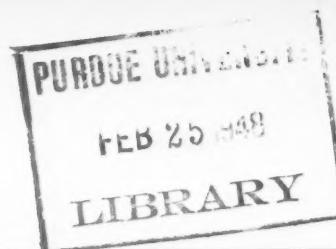


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Vol. XLV, Feb. 1948, No. 5

# The Cornell Countryman

*Veteran's  
Family*



20c  
a copy

# Campus to GENERAL ELECTRIC

## ENGINEERING NEW LAMPS

His "Chaff" dispenser helped foil Nazi radar;  
Today Con Bechard worries over G-E Circlines.

"When I came back to General Electric after getting my Army discharge," Conrad Bechard says, "the thing that impressed me most was the way the personnel people said, 'What would you like to do?' The way they said it meant very clearly that if there was any special field that interested me, they'd try to see that I got a crack at it."

Con had an answer ready. He had heard a lot about Nela Park, General Electric's "University of Light" in Cleveland, Ohio, center of research aiming at the broadening of man's knowledge of light and lighting. "I'd like to go to Nela Park," he said.

It was a big leap for him. He was asking for an assignment in a field in which he had had no previous training. In earning his electrical engineering degree at Union College, Con had concentrated on engineering fundamentals rather than on any special field. Going on "Test" with General Electric after his graduation in 1941, he had drawn assignments testing magnetometer detectors in Schenectady, time switches at West Lynn, constant current transformers at the Lynn River Works. In the Army he had worked in electronics, and had won the Bronze Star for his invention of a "Chaff" dispenser used to upset enemy radar. Nela Park and lighting would be totally new experiences.

But Personnel said Okay. By December, 1945, Con was orienting himself in Cleveland, working on his first lighting assignments. In the two years since he came to Nela Park, Conrad Bechard has contributed to better production machinery for making the new circular fluorescent lamps known as Circlines, and has helped improve their quality and life.

For your copy of "Careers in the Electrical Industry," write to Dept. 237-6, General Electric Company, Schenectady, N. Y.



Aided by an Armstrong Scholarship, Conrad Bechard studied electrical engineering at Union College in Schenectady. He went on "Test" with General Electric in 1941.



Bechard served in the Army Signal Corps in England and Italy. For his invention of the "Chaff" dispenser shown above, he received the Bronze Star.

GENERAL  ELECTRIC



An intensive program of soil conservation, land reclamation and reforestation is in effect on Firestone Farms. Here, Champion Ground Grips are being used in a disc terracing operation.

**The Birthplace of the FIRST Farm Tractor Tire  
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OUT CLEAN, OUT PULL, OUT LAST TRACTOR TIRE





Get  
**FASTER CHICK  
 GROWTH  
 ON  
 LESS FEED**

**BEACON** *Complete Starting Ration*  
 NOW HAS 25% PROTEIN!

In 1941, Beacon Complete Starting Ration carried 25% protein in addition to scientifically tested proportions of many other top-quality ingredients.

During the war, because of government restrictions, we had to reduce slightly the protein content. Now, however, Beacon Complete Starting Ration again has 25% protein

... *PLUS all the improvements of added six years' war-time poultry research, including new low fiber level.*

Just one year ago in our advertising we said that "Beacon Complete Starting Ration is now better than it ever was" mainly because of "a new, scientifically tested and practically proved proportion and assortment of Amino Acids . . . so essential to the healthy growth of your chicks." We asked you to try it and prove it for yourself. And you did. Users were most enthusiastic in their praise.

Now Beacon Complete Starting Ration is even better than it was last year. Again we say—Try it and let results convince you.

Feed it for the first 8 weeks with grit and water—no other supplements. For the 7th and 8th week, add grain.



THE BEACON MILLING CO., INC. CAYUGA, N. Y.

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**OUR COVER** sledding party consists of Steve, Martha, and Mrs. Murray, family of veteran Ralph Murray, Hotel '49. The Murrays come from just outside Boston, Mass. They are proud of little Martha who won first prize in a beauty contest recently sponsored by the Veteran's Wives Committee, and of Steve, who received the second prize. For more about veterans, turn to page 7.

Photograph by Gordon D. Rapp '49

## The Cornell Countryman

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## Up to Us

The school year of 1947-1948 is the heyday of the social chairman. Never before has there been such great club activity on our upper campus. Never before have such large groups with so varied interests assembled at Cornell. And never before has there been so great an attempt to draw students into these organizations.

Posters are the most common medium of disseminating news of these activities, a fact to which any of our overburdened bulletin boards will gladly testify.

In bidding for the attention of the students, placards of tremendous dimensions have made their appearance, reducing the available space to so great an extent that something *must* be done to change the situation.

There are three possible remedies to alleviate this congestion. The first is to erect more bulletin boards to take care of the overflow. This would accomplish the purpose, but would hardly be feasible. Not only would they detract from the appearance of our buildings, but lack of usable wall space would veto such a proposal.

Another potentiality not yet attempted on the campus is that of skywriting. We would run into competition with Pepsi-Cola there, so that's out.

Since we will *not* have more bulletin boards at our disposal, and since we have competition in the heavens, why not limit the size of the many notices which now clutter the available facilities? A 10" x 13" poster is sufficient to carry the message: anything in excess is unnecessary.

Let the Ag-Domecon Council pass, and strictly enforce legislation to forbid tacking up on the ag campus any poster exceeding 130 square inches.

Lately the rights of the bulletin board have been severely abused. It's *up to us* to remedy this situation by having standardized poster sizes, so that all organizations—as well as the little fellows who "wish to share plane ride to Buffalo next week-end"—may have a fair chance at displaying their wares.



## *94 Million Dollars Worth "Ain't Hay"*

That's the dollar value of the 6,300,000 ton hay crop in New York State. Not only does this State rank number 1 among all the states in the production of hay, but cabbage, onions, sweet corn, cauliflower, beets and ducks can be added to the list. Moreover, she ranks second in dairy products (greatest dollar value crop by far), apples and grapes raised, carrots, bees, maple sirup, and the dollar value of Irish potatoes (3rd in their production.)\*

Yes, with huge production and with farms valued at almost a million dollars, New York State's agriculture *is* a major industry. And allied with this great industry are the research, extension and resident instruction staffs at Cornell that have as their goal an even more attractive, brighter future for agriculture.

## **New York State College of Agriculture Cornell University**

\*Figures from 1940 census.

# Research Pays Off

by Gordon D. Rapp '49

Near the upper end of Tower Road looms a large, forbidding, red brick structure which looks deserted to most Cornell students, but which actually houses the active research units and offices of the U.S. Plant, Soil, and Nutrition Laboratory.

One of the nine regional laboratories provided for in an Act of Congress, it was established in Ithaca in 1939 under the Agricultural Research Administration, in such a way that it cooperates not only with Cornell University, but also with state experiment stations throughout the country.

## What It Does

The overall purpose of the laboratory program is to improve the health and performance of people and farm animals by learning how to provide them with a food supply of higher nutritional value. It is well known that much can be accomplished through the conservation of nutrients in processing,

storing, and cooking. An even larger contribution to better nutrition can now be visualized by the attainment of knowledge which will make possible an increase in the nutritional quality of foods as they are produced.

## How It Does It

Since the occurrence of nutritional troubles in either plants or animals is obviously the most reliable indicator of soil deficiencies, the laboratory has made considerable effort to locate and map such troubles and to determine the soil factors associated with them.

The result of this first step has been a series of experiments. For example, the effect of fertilization with phosphorous on the nutritive value of the crop, other than an increase in its phosphorous content, has been studied in the last four years. Similarly, the importance of cobalt for livestock was examined.

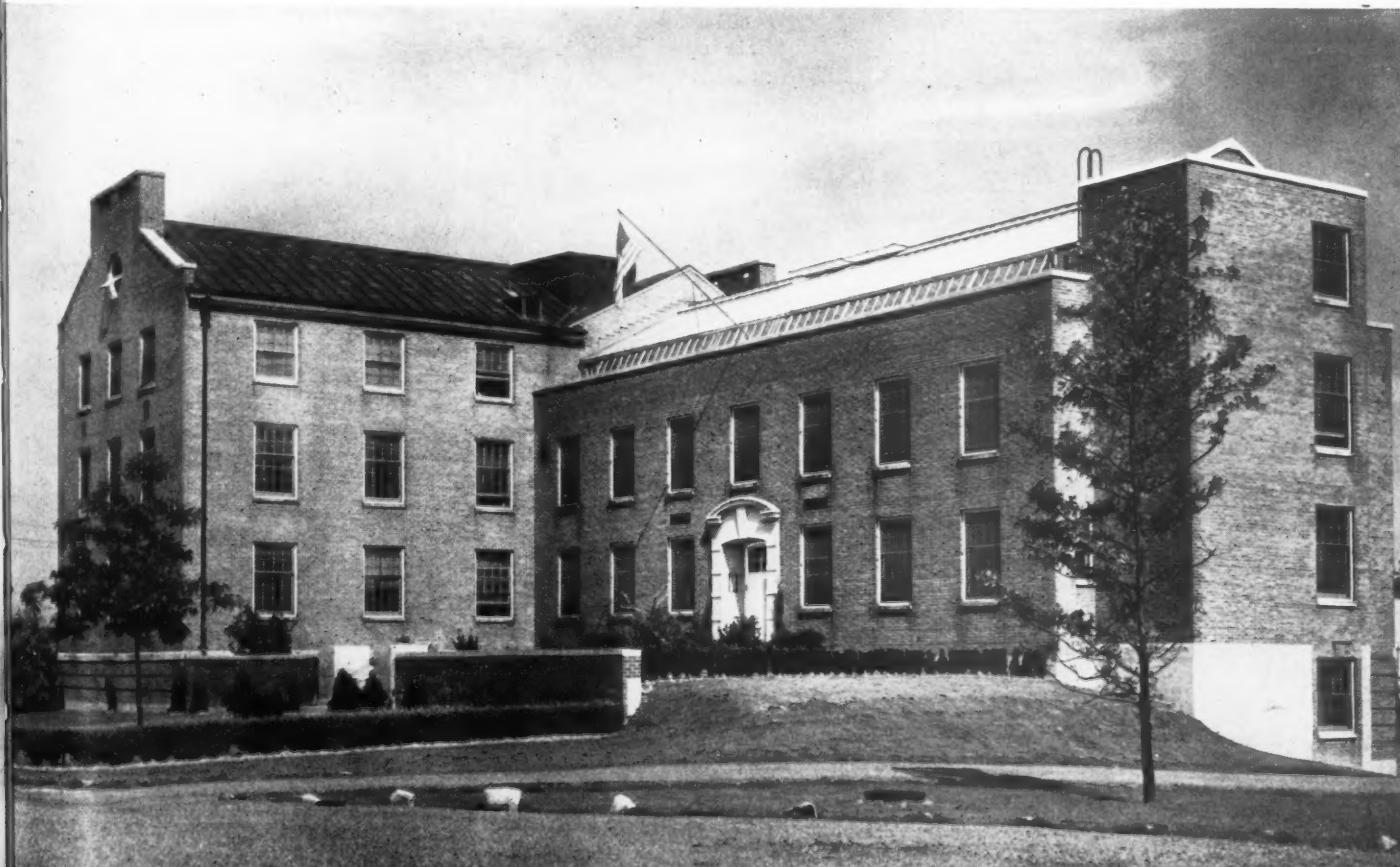
The Federal Laboratory on the upper campus.

## Tomatoes

Among the most fascinating of the crop studies is that of the vitamin C content of tomatoes, which was found to vary widely in different localities. The first phase of this project was to grow these plants in pure nutrient solution cultures. The supply of each mineral was carefully regulated, ranging from deficient to excessive amounts, yet even such wide variations had little effect on the vitamin C in the tomatoes. Similar experiments were then made with plants grown in soils brought to Ithaca from Wyoming, California, and Wisconsin, where the vitamin C content of the crop differed. The same negative results were obtained: there were no differences in the amount of vitamin C in the tomatoes.

It was found, however, that the vitamin C content could be regulated by the amount of light supplied in special chambers where temperature and humidity remained

(Continued on page 18)



# Salads Without Soil

by Jean Lawson '50

On Ascension Island in the Atlantic and on Iwo Jima in the Pacific, celery whose clean roots have never touched the earth and tomatoes whose plants have been set in volcanic cinders or gravel, are being grown. Fed by chemical solutions, these and other hydroponic



The Quartermaster Corps of the Army has developed a process to supply fresh vegetables to soldiers located in remote areas. Their hydroponic gardens will yield millions of pounds of fresh vegetables when the final crops are harvested. Crops are fed two or three times a day with a bath of the nutrient solution. After the solution flows from one section to the other, it is drained back into the tank in the foreground.

gardens in British Guiana, China, and Japan are supplying our occupation forces with fresh perishable vegetables where transportation difficulties, lack of suitable soil, or inadequate rainfall prevents their production in the ground.

This year, 100,000 of our men and their dependents will get eight salad meals a week from the yield produced by two gardens in Japan. These gardens are believed to be the largest and most productive of their kind in the world. Covering eighty acres, they are expected to produce a total of 3,181,000 pounds of vegetables during the season.

The standard gardens consist of

long, shallow troughs of concrete or asphalt-lined wood filled with washed gravel, volcanic cinders, or other inert material, in which seeds are placed or small plants are set to take root. Each bed is divided into three sections on different levels. It is irrigated by a gravity system which floods the top section to any desired level and then allows the solution to drain off to the next lower one. From the lowest section the solution drains into a sunken tank and is analyzed and replenished with water and additional chemicals for the next irrigation.

## Cheap, Too

According to a summary of Army hydroponics activities, the cost of producing by hydroponic gardening is low in view of the heavy losses sustained in transporting other vegetables over long distances, and the cost of refrigerated transportation.

Labor and water are the two most important cost factors. Where it has to be distilled from the sea, water is the most expensive item. Otherwise, labor costs more. Efficiently operated beds can produce one salad per man a day at a cost of fifty-four one hundredths of a cent.

A comparison of vegetables produced by hydroponics and commercial methods shows the following prices per pound, not including transportation:

Tomatoes: hydroponics, 19 cents; commercial, 16 cents.

Cucumbers: hydroponics, 4 cents; commercial, 11 cents.

Peppers: hydroponics, 22 cents; commercial, 7 cents.

Lettuce: hydroponics, 11 cents; commercial, 6 cents.

Radishes: hydroponics, 10 cents; commercial, 5 cents.

Even though these comparisons do not allow for the high cost of transporting such perishable goods, it is still an expensive business in dollars and cents when compared

with commercial soil-grown vegetable market prices. Therefore, the Army, the only agency that has large-scale, out-of-the-laboratory experience with hydroponics, sets strict limitations for its use.

## Chief Restriction

The chief restriction is that hydroponics should be used only where there is no soil, as is the case on volcanic islands and desert locations, or where the soil, through the use of human fertilizer (as in Japan and China), is unfit for the growth of vegetables that are eaten raw. Vegetables that are cooked before eating can be obtained much more cheaply in canned, frozen, or dehydrated form.

Despite its limitations, further experience and experiments will undoubtedly tailor the chemical garden to peacetime needs.

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Jean Lawson '50, a floriculture major, is an old hand at writing about flowers and vegetables.



A scene in one of the greenhouses at the hydroponic farm in Chofu, fifteen miles from Tokyo, showing tomato plants which attain a height of over six feet. This is part of the largest greenhouse in the world under a single roof. It contains 87 beds each 300 feet long, and is a complete system in itself.

# C.U.-- Family Style

by Pete Holbein '50

So you think its a tough life in the temporary dorms, huh. Just put down that comic book, turn off the radio, and listen to the plight of Cornell's family men.

Most of the married veterans live in the three housing projects built for them. One is located at the far end of Tower Road, and the other two, Vetsburg and East Vetsburg, near the Veg Crops gardens at East Ithaca. All three are more than a stone's throw from the campus.

The vets living in the apartments have at least one chip off the old block, and some are raising families of up to four children. Larger families are seriously cramped in the smaller Vetsburg apartments, which have a kitchen, living room, bedroom, and bath. Even those with only one child find the rooms woefully small when the young heir wants to chase robbers or zoom around the house on his tricycle.

The Tower Road and East Vetsburg units are larger, with two bedrooms, a separate kitchen, living room, and bath. Families with two or more children occupy most of these apartments.

\$\$\$

Financial worries contribute no end to the problems of the married veteran. The ninety dollars always seems to run out by the third week

of every month, at which time a crisis occurs. The very minimum costs for a month are about \$120, with many families exceeding \$140 regularly for ordinary living expenses. Some outside source of income is necessary. A few of the veterans have developed businesses to augment their incomes and, at the same time, provide services for their neighbors. George Demmon, I&LR '49, and Dick Lyman, Ag '48, operate a bread route for the community. A milk route covered by Bill Bentley, Ag '49, and Pete Emrick, Ag '50, provides milk from the University dairy.

## Study vs. Junior

Studying is one of the trying problems confronting any father who must defend himself against Junior's sorties and cram for a chem quiz at the same time. Since baby's bedtime usually takes a long series of preliminary preparations, it is about eight o'clock before any attempt at studying can be made. During the day, the only practical place to study is the library. It is quiet in the late evening when housekeeping chores are done, and the youngster is tucked away for the night. Then and only then can work be accomplished, and it usually is, as shown by the married veteran's high scholastic standing.

## Time Out

Recreation for veterans and their families is limited to the evenings when the younger generation can be turned over to the neighbors for safekeeping. The baby sitting is done on an exchange basis so the pocket books of respective parents won't suffer any further shrinking than that caused by rent, food, and other essentials.

The Veterans' Wives Organization offers some possibility of recreation to the better half. Meetings are held in the Straight and activities vary from classes in child psychology, with the aid of the College of Home Economics, to family picnics. The Nursery School is an ac-

tivity to which many wives contribute so the children may be away from home for a few hours in the morning. Mother can shop, clean house, or attend to any of the numerous tasks accomplished much better without baby's assistance.

Veterans themselves are limited in extra-curricular activities, a family and its obligations not being conducive to outside social interests.

With increasing food costs, limited opportunities for part time employment, inadequate housing facilities, and no vacation, it is little wonder most families look forward to the time when their college life will end and they can begin their careers and raise families in their own houses.

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Pete Holbein, a sophomore from a farm near Auburn, N. Y., is a marketing major. Typical of ex-GIs at Cornell, he was in the Army Air Corps and is now living at East Vetsburg.

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"I know it's a long way to commute to Cornell but we've got to live someplace, haven't we?"

## FOUR LEGGED FACTORY

Pinelee Posch Mille Girl 2153759, owned by Charles R. Hope & Son, Purcellville, Va., is the highest live milk-producing cow in the U.S. today. "Millie," milked three times daily, completed her 365-day record with an official record of 32,765 pounds of milk and 1120.2 pounds of butterfat, the second highest three times daily milk record in U.S. dairy history.



Ward '50

Mrs. Phil Crystal, veteran's wife, doing her share.

# Gardens in the Sky

by Bob Clauson '50

High above the busy streets of Manhattan Island, virtually hanging in the sky, grow the world's highest skyscraper gardens, another of the many distinctions of New York City. Here small patches of country, green and fresh, overlook New York's fabulous Fifth Avenue from the lofty heights of Rockefeller Center. This "city within a city" consisting of 14 buildings, was especially designed and constructed to allow for spacious roof top gardens, thus replacing the unsightly rooftops that so generally disfigure the metropolitan panorama.

Rockefeller Center now stands on the very site of New York State's first botanical garden, started more than 140 years ago by Dr. David Hosak, formerly a nationally known physician and once one of Columbia University's most popular professors. This location was then well outside the city limits.

More than three and one half acres, or one fourth of the total area occupied by Rockefeller Cen-

ter, has been given over to gardens. The gardens, the largest of their kind in the world and frequently compared to the famous "Hanging Gardens of Babylon," are actually four times as large as King Nebuchadnezzar's historic terraces which were one of the seven wonders of the Ancient world.

## Colorful Display

Visitors taking the Rockefeller Center guided tour have the opportunity of walking through one of the three formal rooftop gardens atop the British Empire Building, La Maison Francaise, or the International Building South. These gardens, just across from St. Patrick's Cathedral, are maintained in continuous bloom. A profusion of colorful flowers highlights the landscape, which includes rich green lawns, clear pools, sturdy hedges and shrubbery.

The Channel garden areas (located at street level between Rockefeller Center's La Maison Francaise

and the British Empire Building, and extending from Fifth Avenue to the sunken Lower Plaza) are all maintained in a similar colorful display and are enjoyed by millions of New Yorkers and sightseers each year.

Among the most picturesque of these modern hanging gardens are the series of international gardens on the eleventh floor in the shadow of the stately 850-foot stone and steel RCA building. Although inaccessible to the general public, these gardens are viewed daily by hundreds from office windows.

## Vegetables, Too

Even a miniature vegetable garden thrives here. Started as an experiment several years ago, this tiny truck farm includes such crops as carrots and sweet corn. Each vegetable is grown to proper maturity and then consumed by the attendants in their homes. During World War II a large volume of fresh vegetables, instead of flowers, was produced in Rockefeller Center's many garden areas.

## Personal Touch

Of particular interest is the double role played by John Buckley, head gardener at Rockefeller Center. Mr. Buckley has to be both gardener and teacher-diplomat for he is constantly approached by hundreds of visitors—people who want to talk, people who want advice, and people who want to give advice. Mr. Buckley estimated that 90% of those stopping to talk were women. The most common questions were,

"What kind of flower is it?"

"Where did they come from?"

"What happens to them?"

Probably the strangest inquiry received was from a Brooklyn woman who asked Mr. Buckley why

(Continued on page 22)



The four gardens atop the buildings at Rockefeller Center. The garden in the foreground is on the seventh floor of La Maison Francaise, and behind it are the gardens atop the British Empire Building, the International Building South and the International Building North.

Bob Clauson '50 took time out from his duties as photography editor to write this article.

# Where They Make D. V. M.s

by Fred Trump '49

If you have ever walked down Tower Road from the Ag campus to the Co-op, you may have wondered about the plaintive whining and barking coming from somewhere within a group of tan-colored buildings beside Barton Hall.

One day we investigated, determined to find out what cruelties were being inflicted upon the dogs. Upon entering the first building facing Alumni Field we found ourselves in the Cornell Veterinary small animal clinic. Our fears were unfounded. The dogs were not being mistreated at all; they were merely homesick. They had been brought by their owners into the clinic for care, and ranged in size from a large shepherd to a very tiny toy terrier. The operating room was equipped with adjustable chromium-plated operating tables, and was lined with tile as clean as fresh country snow.

Over in another building was the large animal clinic, where a kid (young goat, that is) met us at the door and nearly knocked us down. In this clinic was a large operating room, as well as stalls for convalescent horses and cows which had been brought in by nearby farmers for treatment.

In James Law Hall we discovered a museum containing stuffed animals as well as some freaks of the animal kingdom. A two-headed calf stared at us, and attracted our attention to Siamese twin calves with two heads and eight legs. About this time we really began to wonder what else was going on around the place, so we decided to call on Dean W. A. Hagan around the corner.

## Oldest State College

Veterinary medicine, it seems, is quite an old-timer here at Cornell. Andrew D. White brought James

Fred Trump '49 has complied with the request of friends in the Vet College, who feel that the work of the future Doctors of Veterinary Medicine is worth writing about.

Law from Scotland to become a member of the first Cornell faculty in 1868. Law thus became the first professor of veterinary medicine in the United States. The first veterinary clinics were held in a big red barn on the site of Roberts Hall. In 1894 the New York State Veterinary College was chartered, making it the first state-chartered college in New York State. James Law became Director and classes began in 1896.

## Of Many, Few

Ever since coming to Cornell we have been impressed with the scholastic exclusiveness of the Vet College. We weren't surprised when we were told that only 40 to 50 students were taken into the College last year out of 752 applicants who were interviewed. But we were surprised to learn that only eight out of 126 college graduates who applied were accepted. At the present time there are 143 students in three classes; as a result of the accelerated course for GI veterinarians during the war, there is no Senior class now.

Among the first musts for applicants are better than average grades and a good farm practice score. Residents of New York State

who have a farm background and have had experience with livestock are preferred, for it is the avowed purpose of the College to send its graduates out to care for livestock within the state.

Many of those admitted to the Vet College have had one or more years of pre-veterinary work in the College of Agriculture. Since no applications are accepted after April 1, students with less than one year of pre-vet work completed may be accepted conditionally on the basis of one term's work. Beginning in 1949 two years of pre-vet study will be required.

## Classes and Clinics

But we were curious as to what went on in the classrooms and laboratories. We found that the principal difference between the DVM and MD curriculum is that the latter includes psychiatry. The entering Vet student concentrates on structure and function in his first year, in such courses as gross anatomy, histology (microscopic anatomy), embryology and physiology. Animal husbandry and organic chemistry are also required.

In the second year the Vet student encounters pathology, bacteriology

(Continued on page 20)



Dr. Fincher and two students out on ambulatory clinic; they are giving a cow an intravenous injection.

# Desperate Journey

by Sylvia Colt '49

London . . . December 1947

It is a rather chilly December day out—and a lot colder here inside where I am writing. Unless I can get this article started, I'm afraid that it will never see the light of day. My thoughts are somewhat incoherent as my mind is on my slowly freezing toes.

The famous London fog has settled into a clammy dew that makes for even more exquisite physical and spiritual discomfort than I hitherto believed possible. It is almost a comfort to lean back in my cold arm chair and recount my recent ramblings over the face of bonnie Scotland.

## Hello, Scotland!

Our introduction (Phyllis Roberts, Ag. '47 and I, that is) to Scotland was sensational. We had planned to spend the night a short way across the Scotch border, at a youth hostel which we expected to be open and welcoming. Upon arrival, we found the hostel, a tremendous castle in the middle of nowhere, dark and austere. This is not unusual in a rather austere place like the Highlands of Scotland. Shelter was our first thought, so we proposed to accept the castle's hospitality.

After a bit of judicious window lifting, I managed to climb into the cellar. From there it was just a matter of rattling through the rooms until I found a way upstairs.

Phyllis entered in the approved manner, through the front door. After a good bit of exploration we found the kitchen, some wood, coal and a few cooking utensils. We ate a large meal—a few pounds of carrots and potatoes which had not then gone on ration, and a whole week's ration of meat and cheese.

Thus fortified we prepared for rest, and slept in two of the 200 beds, using most of the available blankets. We still remained cold.

After this rather strange introduction to the land of Wallace and Bruce, of the Campbells and the MacGregors, nothing at all surprised us.

We were interested in some of the progressive farms we visited the next day. The Scots, due to an overdose of perennially adverse weather and poor soil conditions have had to fight hard to make a go of agriculture—thus those that remain in the business are up to date.

## Milking Parlour

We were particularly interested in the "court system" of milk production or the "milking parlour," and were fortunate enough to visit a good number of these farms. (*The court system is the equivalent of our American pen stabling.—Ed.*)

Our first port of call was the farm of Mr. Howie in East Lothian, a county just below Edinburgh. This old gentleman showed us around his 500 acres of arable land, all of it used intensively. He took us to Fenton Barns, a great showplace, and one of the first places to produce "attested milk." In Scotland and the Isles, cows do not have to be T.B. tested, although a premium is offered for that type of milk, and the trend is definitely in that direction.

At Fenton Barns, the cows were originally housed in an airplane



This is the second article by Sylvia Colt '49, our foreign correspondent. It is a glimpse at agriculture in bonnie Scotland: huge barns; tam o'shanters; and MacGregors.

hangar left on the land after the first World War. When the last war came along, the poor beasts were again dispossessed. The aggrieved owner insisted that the Air Ministry build him some new ones, and surprisingly enough in this age of bureaucracy, they did!

## Big As Barton

The new barn is a tremendous affair, fully as high as Barton Hall. It houses from 200-250 cows, a large number of calves, a bottling plant, and an observation room complete with leather chairs. The cows are tied up in one part of the barn. In another section is the milking parlor, with a capacity of 36 cows.

At milking time, the cows are let into a waiting area, then allowed to walk through to be milked. The milk of each cow is automatically weighed, and goes straight over to the cooler and into the bottles without ever being touched by human hands. There is no pasteurization, people in Britain being much opposed to it on the whole, due to a supposed boiled taste.

We left this area of Scotland extremely impressed by the progressive attitude of the farmers, as well as by the neatness and excellent planning which is characteristic of the farm layouts. Although Fenton Barns is the exception rather than the rule, we found a decided preponderance of farms filling the above description.

## Mastitis Unknown

Farther north in the County of Angus, we also found many examples of the court or pen system. On all of these farms, mastitis is an unknown disease. Since they have adopted the system, diseases of all kinds have been greatly reduced. Moreover, the labor is much happier with the new set-up than with the more common byre or stanchion system.

There is much enthusiasm among dairymen here in England and Scotland for this court system, and

(Continued on page 14)

# Stone Age Valentine

by Ed Ryder '51

Og, the Maker of New Things was very sad. After ten years of inventing and selling all sorts of gadgets and appliances for cave and cavemen, he was stuck. Og, who had invented the wheel when, in an unfortunate state of inebriation, he tripped on a skull and rolled half-way down a mountain. Og, who had dropped a pterodactyl egg in a hot spring and invented the art of cooking. Yes, Og was finally stumped. Here it was, almost Valentine's Day and for the life of him, he couldn't think of a new way to show his undying love for Wasoopa, the Fair One.

He fondly recalled the day they had first met. On his way home, he had slipped in a lava puddle and spattered lava all over her. It was love at first splash. That was three years ago. Since then, he had lovingly dragged her by the hair to the creek every Saturday evening where they had gazed at the stars together and punched each other. Sometimes she would even let him twist her arm. But for this day, he felt that something special was in order, something even more tender in meaning. But what could he do?

He shambled slowly down Neolithic Avenue.

"Hullo, Og."

## More Inventions

Og turned and saw his friend Nop, who sold stone axes at fifty doodles apiece. Og had discovered the ax when he had dropped a sharp stone on his big toe and chipped out a big hunk of flesh. He had also thought up the monetary system which included oodles, doodles, poodles, noodles, and toodle-oo.

"Hi, Nop," he murmured. "What's new?"

"Nothing with me. But you look like a saber tooth tiger with a tooth-ache."

"That's the way I feel. I can't think of anything new to give Wasoopa for Valentine's Day."

Ed Ryder, an Ag freshman, uses a different technique on Valentine's Day.

"Aw nuts!" said Nop. "Always something new. Why not give her something old for a change?"

"But that's not progress, Nop. It's the new things I've invented that took this town away from the dinosaurs. I've just gotta think of something new."

They both walked on to the corner drugstore and had strawberry sundaes. Og had invented ice cream one day the winter before when he had fallen in the creek with a bottle of tyrannosaurus cream in his hand. Then they went to Lur's poolroom. Naturally, Og invented pool. After playing an hour, Og, who was still bothered by his problem, ripped the cloth with his mastodon tusk cue.

Lur came over and angrily demanded payment.

"Are you forgetting, Lur," said Og, "that if it were not for me, you'd still be out driving a team of triceratops?"

"That doesn't matter now!" shouted Lur. "You better pay up!"

"I can't now," said Og.

## Scram, Bum

Lur beckoned to a couple of burly men. A few seconds later, Og and Nop got up out of the street, dusted off their leopard skins, and sadly turned homeward.

"A fine Valentine present," grumbled Nop. "Thrown out of the poolroom."

"Valentine present! Thrown out! Thrown! Yippee, I've got it!" yelled Og.

With this, he bounded down the street and out of sight before Nop knew what was going on.

Og reached home and spent the rest of the day carving "I love you" on a heart shaped rock. The next day was Valentine's Day. Og called at Wasoopa's cave.

"I've got a present for you, Wasoopa," said Og, with the rock hidden behind his back.

"What is it?" she asked excitedly.

"Close your eyes."

She did. Og took the rock and bounced it off her skull.

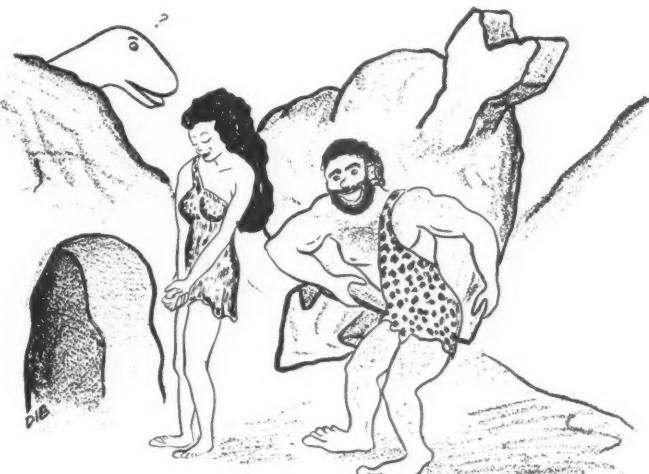
And that was the first Valentine greeting card.

◆ ◆ ◆

The following is reprinted from *The New York Times*:

The arrests of the men came after a long investigation that started soon after the death of the 8-year-old woman, who for many years operated fashionable dress shops on the Upper East Side.

Precocious sort of a gal!



"Og took the rock . . ."

# Introducing . . .



Clauson '50

Elodie Mayer

Elodie Mayer, a senior in the College of Home Economics is a foods major because, "I'm happiest when I'm working with food." However, food isn't her only interest for she has been very active in campus affairs since her entrance in 1944.

Everyone who saw the Kermis variety show last spring will remember Elodie's interpretation of a slightly befuddled Betty Crocker. Not only as an actress, but also as a director of plays, Elodie has shown her versatility in the Kermis Club.

Some of her other interests lie in widely diversified fields, for she firmly believes that every student should be a well-rounded person after four years of college life. Her friendly smile and the impish twinkle in those big brown eyes have without doubt aided her progress in the extracurricular field at Cornell. She is on the Senior Class Council, a dormitory VP, a member of Westminster Society, and on the Ag-Domecon Council. She has served faithfully on several Ag-Domecon committees since her election last spring.

This native of Flushing, N.Y., replied, when asked why she chose Cornell, "Naturally, I chose Cornell. It has the best College of Home Economics in the country. Why, I never even considered any other place." From the looks of things, not only does Elodie like Cornell, but Cornell likes Elodie, too.

She thinks that there is nothing quite as wonderful as camping, except maybe food. She is also an ar-



Bill O'Brien

Recognize him? Yes, that's right, he checked your coat the last time you were in Willard Straight; Bill O'Brien by name. Bill's a senior now—seven years after he began his Cornell career.

When Bill first arrived here from Buffalo in 1941, he found plenty to do. Besides taking an active part in freshman baseball, football, and cross country track, he garnered the Cornell Middleweight Boxing Crown! No small accomplishment for a frosh.

Back at school again after serving with the Army Air Corps, Bill is one of the best known and best liked men on the Hill. A successful candidate, "Honest Bill" was elected to the Student Council. The senior honorary society of agricultural students, Ho-Nun-de-Kah, also initiated him as a member. Bill is treasurer of the Newman Club, president of the Boxing Club, and active in the 4-H, Grange, Rhythm Club, and the Independent Council. In his "spare" time he plays J.V. football and baseball. Last, but far from least, Bill at the present time, holds Cornell's light-heavyweight boxing title.

We are indeed safe in predicting a great future for Bill if his campus achievements are in any way a measure of his abilities L.B.

dent skater and hiker and she likes Ithaca weather!

Elodie believes that marriage is the only important career, so naturally we wish her lots of luck and happiness in her chosen field.

A.E.D.



Gerry Marion

When it comes to livestock judging, our hats are off to Gerry Marion! Maybe that's because he has made a specialty of it ever since he was able to look over the back of one of his father's sheep. Coming from Hammond, up in St. Lawrence County, the center of dairying in New York State, Gerry had ten years of 4-H club work behind him when he entered Cornell in 1942. Armed with two scholarships for pre-college activities and the national 4-H judging championship for 1941, he was well prepared for honors in college. Before he had gotten well started, however, Uncle Sam took over, and it was March 1946 before Gerry returned to Cornell.

A member of Alpha Zeta, his campus activities include Round-up Club, Newman Club, 4-H Club, and Ho-Nun-de-Kah, but it is quite evident from his enthusiastic response to any matter pertaining to livestock, that Gerry's main interest lies in that direction. As part of Cornell's livestock and dairy judging team, his keen eye and steady decisions have played a major part in their winning many championships. Gerry himself was high man at Springfield, at Waterloo, and at the Eastern National Livestock exposition in Maryland.

After graduation in February, graduate work at Wisconsin in dairy husbandry will be taking the major share of Gerry's time. Needless to say, the good wishes of the Countryman and his many friends on both the upper and lower campuses go with him.

D.R.

# Club News



Marion Cousins

Cute as a button and pretty as a picture, busy Marion Cousins hails from Buffalo, New York, though soon Pennsylvania will be claiming her as its own. A June wedding following graduation is the present forecast, then blue skies will dawn on life in the big city of Philadelphia.

Marion, known intimately to many as "Cous," has made numerous friends on campus with her winning smile, her vivacious personality, and her interests in extracurricular activities. A member of the Home Economics Club since she entered Cornell, Marion was treasurer during her sophomore year and secretary during her junior year. Sigma Kappa is her sorority, and she was social chairman her third year.

The Straight has kept Marion busy too, for she has served on both the Tea and Social Committees. At present she is a member of the Women's Activities Committee of CURW, although inactive because of her student teaching program this fall in Candor, New York.

One of her biggest jobs on the hill came during her junior year, when she was elected to fill a newly created office of WSGA, that of social chairman. In this position, she led in the formation of a Friday night social in the Balch Recreation Room, known as Davy's Locker, and helped to revive some of the pre-war social programs in the women's dormitories.

Our best wishes go to Marion in Philadelphia and to whatever she may do. E.L.F.

## Home Ec Club

Plans are being made for an informal dance to be held in Martha Van Rensselaer auditorium March 19. The club invites all girls to bring their dates and share in the fun.

The Home Ec Club girls are also busy planning for Farm and Home Week, April 6-9. They will operate a lunch room in the Student Lounge with the help of Omicron Nu. The girls are also in charge of guiding, ushering and registration in Martha Van Rensselaer.

## Grange

The January 6 meeting of Cornell Grange was a special open meeting for the installation of this year's officers. Merrill Curry and a delegation of Ulysses Grangers were in charge of the installation program. Karl Harris addressed the group briefly after his installation as Master. Anne Kovac, the new lecturer, took charge of a brief literary program.



## Poultry News

At their latest meeting, the members of the Cornell Poultry Club were guided through Rice Hall by members of the staff and grad students, who explained the intricate mechanism which makes the Poultry Department tick. The guides covered everything from research with rats in the basement to nutrition studies on the third floor.

## 4-H News

The feature of the Cornell 4-H Club meeting in January was a movie, "The Magic of Agriculture," which dealt with chemurgy's part in modern farming.

The 4-H Club will be responsible for registration and will assist with ushering during Farm & Home Week in April. The possibility of another dance to follow up their successful party of January 9 was discussed.

## Ag-Domecon

As a preliminary step to student participation in Farm and Home Week, April 6-9, the Council called together the presidents and advisers of student organizations on the ag campus, to meet with faculty members of the Colleges of Home Economics and Agriculture who are in charge of the Week.

Ag-Domecon's Valentine Day Dance is to be held under the chairmanship of Millicent Bentley '48, in the Memorial Room at the Straight on Friday, February 13.

The Council has also set up a special committee on curriculum for the two colleges.



## Kermis

Kermis is taking the three one-act plays, "Lucy, the Farmer's Daughter," "Let's Get on With the Marrying," and "Raisin' the Devil" on the road during February.

After Junior Weekend, the club started rehearsal on "April Fools," a variety show which is to be enacted during Farm and Home Week.

(More Club News on page 22)



"I had to rush to give my eight o'clock lecture this morning."

# The Magnificent Mohawk

by Wib Pope, Two Year

Next summer the plump golden heads of a new oat variety called Mohawk, will bow and dip to the breezes of New York State. Like the proud name it carries, the Mohawk will stand straight and strong against nature's evil forces. It will hold no fear of *Helminthosporium* blight, which was the defeat of the Vicland, nor of rust and smut, which have troubled other varieties.

The Plant Breeding Department at Cornell announces that about one hundred thousand bushels of seed will be available this spring. The New York State Extension Service advises farmers to buy their seed early, for the limited supply will not go far.

The Mohawk has been developed cooperatively by the Agricultural Experiment Station at Cornell, the United States Department of Agriculture, and the Agricultural Experiment Station of Iowa.

Like all good things, its development has been long and difficult. It all started back in 1919 when at Ames, Iowa, an Iowa 105 (Richland) and a Green Russian oat cross was made. From the many selections of that cross, came one called D67, which Dr. H. C. Murphy crossed with an Australian oat, Bond, in 1932. A number of selec-

tions from this cross were sent to Cornell for testing; among them was the strain which gave rise to the Mohawk.

The high crown rust resistance of the Bond, the strong stem rust resistance of the Iowa D67, and the desirable crop characteristics of each have been successfully combined in the Mohawk. Its good yields are dependable and are not reduced by blight or rust.

Mohawk is an excellent combine oat. Cornell men say that its stiff straw is the best they have ever tested, that it is a fine companion crop for seedlings, and that its light yellow kernels have good test weight, are plump, meaty and have high feeding value.

Wib Pope is a first term dairy major from Smithville, New York, who hopes to reap his share of Mohawks before departing to the Happy Hunting Grounds.

## Desperate Journey

(Continued from page 10)

I feel confident that a great number of old farms will fall into line with the removal of the strangulatory government building restrictions in effect now.

Scotland is a fascinating place for more reasons than its agriculture. The brogue or burr is very difficult to understand, especially when two Scotchmen are talking together. The people feel themselves quite apart from England and there seems to be a good deal of interest in the Scottish Nationalist Party which stands for Dominion status for Scotland. (Shades of Bonnie Prince Charlie).

A great many men wear kilts, wonderful creations made of such plaids as have never been seen in America. They have bright scarves wrapped around their necks, ends hanging nearly to their knees, and a large variety of hats, tam o'shanters and berets. One hears bagpipe music almost constantly and even



A comparison, made in Broome County by the college, of the virtues of the Mohawk and the Vicland oat. The Mohawk is, of course, on the left.

## Ag-tivities

Jean Kelly '49 became engaged to Bob Inglehart, also of the class of '49. Jean is an ag economics major, while Bob is studying fine arts in the College of Architecture.

Herman Horowitz, formerly of the ag college, has transferred to the I&LR school, losing 27 credits in the process.

Josephine White, a student at Mansfield College, Pa., is engaged to Lawrence Lewis '49, member of AGR. Both are from Troopsburg, N.Y.

Alice Tarbell, Home-Ec, and Jim Egan, Ag, both of the class of '50, are engaged. Alice was the cover girl on last month's issue.

"Home Economics News," the official paper for the college, was published for the first time this February. It featured articles of timely interest to all home-ec students.

James D. MacNair '50, was married to Shirley Grace Hardenburg I&LR '49, in Portland, N.Y., on December 28.

Bill Johnson '50 has joined the honored ranks of Scabbard and Blade.

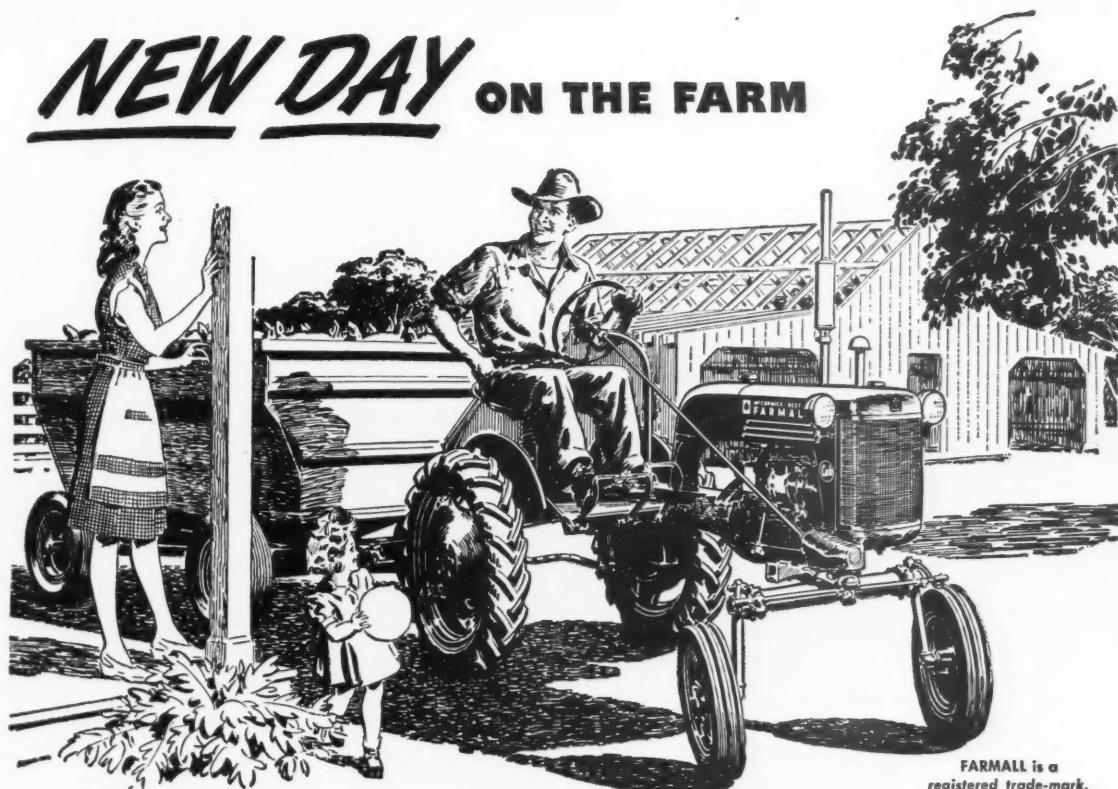
Arlene Toczek '48, is employed in the offices of the Stamford Advocate, Stamford, Conn.



the trams in Glasgow squeak just like a reedy bagpipe. The people are extremely hospitable, and ply you with oatcakes, Scotch shortbread, and other culinary marvels.

When we headed south again, back through Yorkshire, North Wales, and down to Berkshire, we hoped to get into an area where a ray of sunlight might warm our frozen bodies. Our hope, I'm afraid has not been realized. As I sit here, my toes are nearly frozen, and my hands are stiff. The coal fire, five feet away, does not penetrate to this distance. Fuel is very low and the weather has been uncommonly cold. Potatoes are now rationed, about one a day per person. Milk is very difficult to get, as is almost every type of foodstuff. There is, however, a general sense of good cheer at the moment, for everyone is to get 6d (12c) worth of extra meat ration, as well as extra sugar and candy, for Christmas.

# NEW DAY ON THE FARM

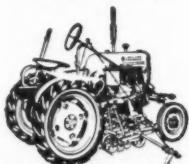


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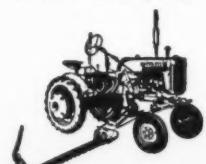
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Farmers who put the Farmall Cub to work can say good-bye to the slow, tiresome work they walked through before. The Cub's riding comfort, ease of handling and finger-tip controls really bring a "new day" to the small farm. The precision-built 4-cylinder engine, with 3 forward speeds and variable-speed governor, delivers top performance.

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1947

*Jean Boyd and Carl Search, M.E. '44, are engaged. Jean is a dietitian at the YWCA in New York City, while Carl is an engineer at the Art Color Corporation, Plainfield, N.J.*

*Patricia Grabb has wed Burkhard H. Schneider, '49. She teaches at Van Etten, N.Y.*

*Grace Gray is now Mrs. William Weiner, Jr. and is living in Troy, N.Y.*

*Emily Palmer, and Dr. Edwin Kroeker, McGill University, are engaged. Emily is the Home Demonstration Agent in Oswego Co.*

*Sally Swift, since her graduation, has traveled through the south, taken a boat trip, worked on Highland Farms, Vt., and revisited the campus several times.*



Len Cohen

*Leonard Cohen, former Countryman Business Manager, has been working on an irrigated dairy farm in Bakersfield, California, since September. Len made his way to the land of sunshine via the thumb, with stops in Illinois' corn belt and at Albuquerque, New Mexico.*

1946

*Eileen Carberry is working for her master's degree at the University of Maryland, College Park, Md.*

1945

*Lois Hill teaches at the Central*

Union Church nursery school in Honolulu.

*Mary Marzolf is a registered occupational therapist for the veteran's administration in Hines, Ill.*

*Mary Powers wed Thomas Powlings in September, 1947. They live in Washington, D.C.*

*Marion Woulton is now Mrs. Donald McPheeeters and lives in Potsdam, N.Y.*

1944

*Mrs. Madison Courtney, formerly Jacqueline Graff, lives in Riverhead, N.Y.*

*Twin boys were born on August 13, 1947 to Mrs. John Klitgord, formerly Jean Gilbert.*

*Jeanne Longstaff is now Mrs. George Guller of Garratsville, N.Y.*

1943

*Ben Miles has charge of all products for Comstock Canning Corp., Newark, N.Y.*

*Bob Reeve works for the White House Milk Co., as a dairy research chemist.*

*Bill Updyke works for H. C. Baxter and Brother, food processors of Hartland, Me.*

1942

*Renee Dick is now Mrs. Henry Gould of Albany, N.Y.*

1931

*Mrs. Dennett Howe, the former Esther Hankinson, died on October 27, 1947.*

1906

*Dr. Alfred W. Drinkard, Jr., director of the Virginia Agricultural Experiment Station for 30 years, will retire this month. Dr. Drinkard was awarded his Ph.D. from Cornell after majoring in plant breeding, plant physiology, and horticulture.*

1912

*E. H. Auchter is president of the Pineapple Research Institute of Hawaii and vice-president of the Pineapple Growers Association. His address is 2500 Dole Street, Honolulu.*

# INDOOR TRACK

*Two Thrilling Events*

**Saturday, Feb. 21**

**DARTMOUTH**

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**Saturday, March 20**

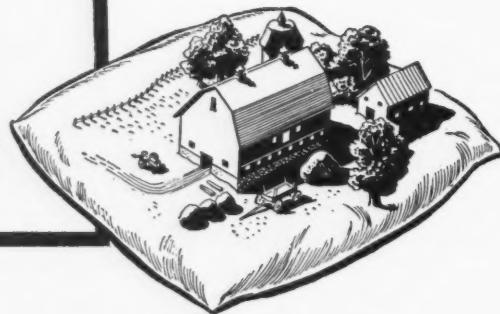
**YALE**

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**BARTON HALL - 8 P.M.**

**Admission: \$1.20 or by CUAA Book**

## Lesson on a Cushion



When—in future years—you have to decide how much of your cereal crops to feed to livestock, remember this. The surplus you feed to livestock—after humans are fed—acts as a cushion against drastic changes in the grain market. The cushion will vary in thickness as supply and demand change, but as long as it is there, you have some protection from great price fluctuations. Marketing your crops through livestock is sound farm economics in another way, too. The more animals you keep in your feed lot, the more productive your land will be then—and in years to come.

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### Research Pays Off

(Continued from page 9)

constant. These results—that climatic factors, associated with season and location, were of prime importance—were later confirmed in field experiments. Such vital information serves as a background for the judicial selection of tomato varieties for any set of climatic conditions.

#### Other Problems

Among other studies, the influence of the variety of plants on the nutritive value; animal nutrition; soil problems; and methods for the nutritional evaluation of foods and feeds, are being considered.

The fund of knowledge that can be used in studies involving the production of basic food crops is growing. As Dr. Hamner, director of the laboratory points out, "The unique organization of the laboratory permits it to make a significant contribution to this phase of our knowledge of nutrition. As a result of the close cooperation of scientists in several different fields, it is possible to integrate the knowledge of each branch of science to the advantage of the one objective—better nutrition."

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Soil erosion mutilated 500,000 acres of farm land last year! Even fields it failed to chew into gullies and ditches were often bled of their fertility. Unless it is curbed, this soil-hungry monster will cripple American farm production by gobbling more and more of our precious topsoil.

Fortunately, there are ways to control this spoiler of the land. Better crop rotations, contour farming, strip-cropping, and many other soil-saving practices have been developed by our agricultural experts. John Deere and other farm implement manufacturers are producing

the machines that make the application of these new methods both practical and profitable.

It will take a lot of telling, explaining, and demonstrating, however, to acquaint farmers with the full possibilities of these soil-saving methods. That's why you can serve your neighbors and help to make your own future more secure by adding soil conservation to your stock in trade, and joining forces with the soil erosion tamers in your community.

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By Sherman C. Bishop, Professor of Vertebrate Zoology, University of Rochester. 1943. pp. xii, 550, 8vo, cloth, 200 illustrations. \$5.00.

## **HANDBOOK OF LIZARDS**

By Hobart Muir Smith, formerly Instructor in Zoology, University of Rochester. 1946. pp. 557, 8vo, cloth, 135 plates, 136 drawings, 41 maps. \$5.75

## **AQUATIC PLANTS OF THE UNITED STATES**

By Walter Conrad Muenscher, Professor of Botany, Cornell University. 1944. pp. x, 374, 8vo, cloth, 157 illustrative plates, 400 maps. \$5.00.

## **HANDBOOK OF THE MOSQUITOES OF NORTH AMERICA**

By Robert Matheson, Professor of Entomology, Cornell University. Second edition, revised and amplified. 1944. pp. viii, 314, 8vo, cloth, 42 illustrations, 33 plates. \$4.00.

## **THE MAMMALS OF EASTERN UNITED STATES**

By W. J. Hamilton, Jr., Associate Professor, Zoology, Cornell University. 1943. pp. 432, 8vo, cloth, 184 illustrations, including 30 portraits by Earle L. Poole. \$4.00.

OTHER TITLES ARE NOW IN PREPARATION

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## **D.V.M.**

(Continued from page 9)

ology, and parasitology, which are concerned with the agents causing disease, the development of abnormalities, and the changes that occur in tissues. In his third year he learns the principles of surgery and of pharmacology, the action of drugs.

In physiology lab in the second year the behavior of the internal organs of small animals are studied. The animals are under anesthesia and feel absolutely no pain throughout the experiment. They are destroyed without regaining consciousness. Students receive indispensable information on the circulatory, nervous, respiratory, excretory and digestive systems by conducting these experiments.

A steer with a rumen fistula is kept near the lab. No, that isn't double talk; it is a hole in the steer's side and in its rumen, which is the repository for undigested food found in all cud-chewing animals. A rubber door is fastened to the side of the steer. Thus the physiological processes of a perfectly healthy animal can be studied without hurting it a bit.

## **Three-eyed Calf**

The Vet students really begin to put their knowledge into practice in their fourth year. They work on a three week rotation between the small animal clinic, the large animal clinic, the poultry clinic and the post-mortem lab where autopsies are performed. In the post-mortem lab we saw an amazing sight—a calf head with three eyes. In addition to classes, labs and clinic work, students go out on ambulatory clinic about every eighth day. From 6:00 a.m. until the following 6:00 a.m. they are on call to go out into the surrounding countryside with faculty veterinarians. By that time the students have earned their degrees. Then they must pass State Board exams in order to practice.

The curriculum certainly sounds very difficult to us, but of one thing we are sure. We would be more than willing to entrust any animal we might ever own to the care and treatment of a graduate of the New York State College of Veterinary Medicine.

## Milk Producer 1970 Model



**I**N 1948, some 60,000 babies will be born on farms in the New York Milkshed.

Milk consumers now, many of them will be tomorrow's milk *producers*. What is in store for these babies born in 1948 who will be part of the "next generation" on the farm? No one knows for sure, but these seem probable:\*

Babies born in 1948 will have a life expectancy of 65.5 years, or 8.1 years more than their fathers; 15.9 more than their grandfathers.

They will live on a farm that contains, on the average, 22 more

acres than their parents have today.

As tomorrow's dairy farmers, they will be able to get as much milk from 10 cows as they now do from 11 cows.

The odds are great that those babies who later live on dairy farms, will decide, like their parents, that the best way to market their milk is to do it for themselves—through their cooperative.

In the meantime, while these youngsters are growing up, the Dairymen's League will be building solidly, step by step, those lasting things which will make for a better future for dairy farmers and their families.

### DAIRYMEN'S LEAGUE'S GOALS:

- 1** To continue to work toward maintaining milk prices in the entire milkshed at a level sufficient to cover farmers' costs of production and give them a reasonable profit.
- 2** To develop new products and new markets and thus provide greater security for dairy farmers.
- 3** To develop additional marketing facilities toward the end that milk producers are assured of their fair share of the consumers' dollar.

- 4** To bring about a better understanding of farmers' problems by the consumers who buy their products, and by business men whose interests are closely related to agriculture.
- 5** To bring about closer cooperation among the farm families in the New York Milkshed, so that through unity they can more successfully meet their marketing problems.
- 6** To give more emphasis to the League as a democratic family organization, and give young rural people, through the Young Cooperators organization, training in cooperative activities, leadership and a better understanding of marketing problems.

\* Based on,  
Statistical Abstracts, U.S.A.  
Survey 20th Century Club

DAIRYMEN'S LEAGUE CO-OPERATIVE ASSOCIATION

2-11-48

## Finalists Named for Rice Debate, Eastman Stage

The following have been announced as finalists in the Eastman Stage contest:

Curtiss Blair '49  
James Borden '49  
Rita Chazan '48  
Charles Elliott '49  
Walter Hillis '49  
Donald White, Ad. Sp.

Alternate:

Robert Vandermeid, Ad. Sp.

The following have been announced as finalists in the Rice Debate contest:

Franklin C. Bishop '49  
Rita Chazan '48  
Duane Cook '49  
George Cooper Ad. Sp.

Alternates are:

Robert Giebitz 2 Yr. Sp.  
Geoffrey Lash '49

## Dairy Science

(Continued from page 13)

The Cornell Dairy Science Club met in Warren Seminar on January 6 for their first meeting of the year. Plans for Farm and Home Week were made before the showing of a technicolor film, "Here's Health," on the history of milk.

Dancing, games and refreshments were enjoyed after the meeting.

## Round-Up Club

On January 12, Prof. Fred B. Morris, State leader of County Agricultural Agents, spoke to the Round-Up Club on "Rounding out the Round-Up Club." He expressed the need for a wider program for students in Agriculture, which should include four years of English, two years of public speaking, and one year of philosophy.

On January 24 a Student Livestock Judging contest was held at the Pavilion. Classes of beef cattle, horses, swine, and sheep were judged.

## AGR

AGR has nineteen new pledges this term. They are: Fred Reeve '49, Chuck Taft '50, Mike Wolfe '50, Douglas Lockwood '50; and the following members of the class of '51: Don Huntington, John Metz, Bill Herr, Bill Bean, Edgar Abram, Don House, Jim Corradi, Derl Derr, Art Ives, Evan Lamb, Jack Noble, Frank Simpson, Bill Zimmer, Dick Darley, and Johnny Wheeler.

◆ ◆ ◆

Bacteria that have lain for 30,000 to 40,000 years in the frozen soil of Northern Siberia have been revived by a Russian Scientist.

◆ ◆ ◆

## Gardens

(Continued from page 8)

her peanuts wouldn't grow. He informed the woman from Dodger-town that roasted peanuts obtained from the corner peanut man will not germinate.

In winter the gardens are put to bed under a blanket of leaf and hay mulch, held in place by pine boughs. The hedges and taller bushes are covered with green burlap. Consequently, even during winter the terraces present an attractive appearance, which helps in a small way to improve the skyline of a great city.



● NITRAGIN inoculation, the first commercially produced legume bacteria, was registered in 1898. Millions of bushels of alfalfa, soybeans, clovers and other legume seed are inoculated with NITRAGIN every year. There is good reason for this. Farmers know that inoculation increases yields and improves the quality of their legumes. They know that NITRAGIN'S bacteria strains have been continually improved by laboratory and field-testing. Legumes grown for hay and seed show healthier growth... have added resistance to drought and winterkill when inoculated with NITRAGIN. Leading seedsmen everywhere sell NITRAGIN... the inoculant in the yellow can. Be sure to get it in the correct culture for the legumes you grow.



Note contrast above. Results like these are common in plot-testing of NITRAGIN inoculation. Higher protein content... improved soil fertility and other values of inoculated legumes do not show in these photographs.

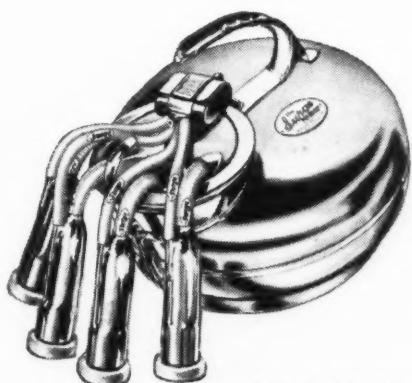


Mixing NITRAGIN with legume seed is as easy as stirring up a batch of feed. Just moisten inoculant... spread over seed and stir. The NITRAGIN bacteria cling to the seeds... ready to work for you as soon as seed is planted.

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# FEBRUARY'S the month for

**JUNIOR WEEK — Gifts and souvenirs for fair  
Junior Week guests.**

## **ST. VALENTINE'S DAY** — Greeting cards and appropriate gifts.

## **WINTER SPORTS CARNIVAL** — Skis, skates and all equipment.

**SPRING TERM OPENING — Books and supplies  
for all courses.**

**BOOK BUYING MONTH** — Bring in your used texts and turn them into cash.

## A SHORT MONTH — A BUSY MONTH

A+

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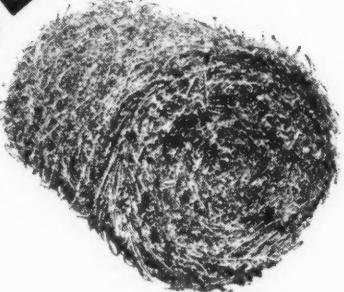
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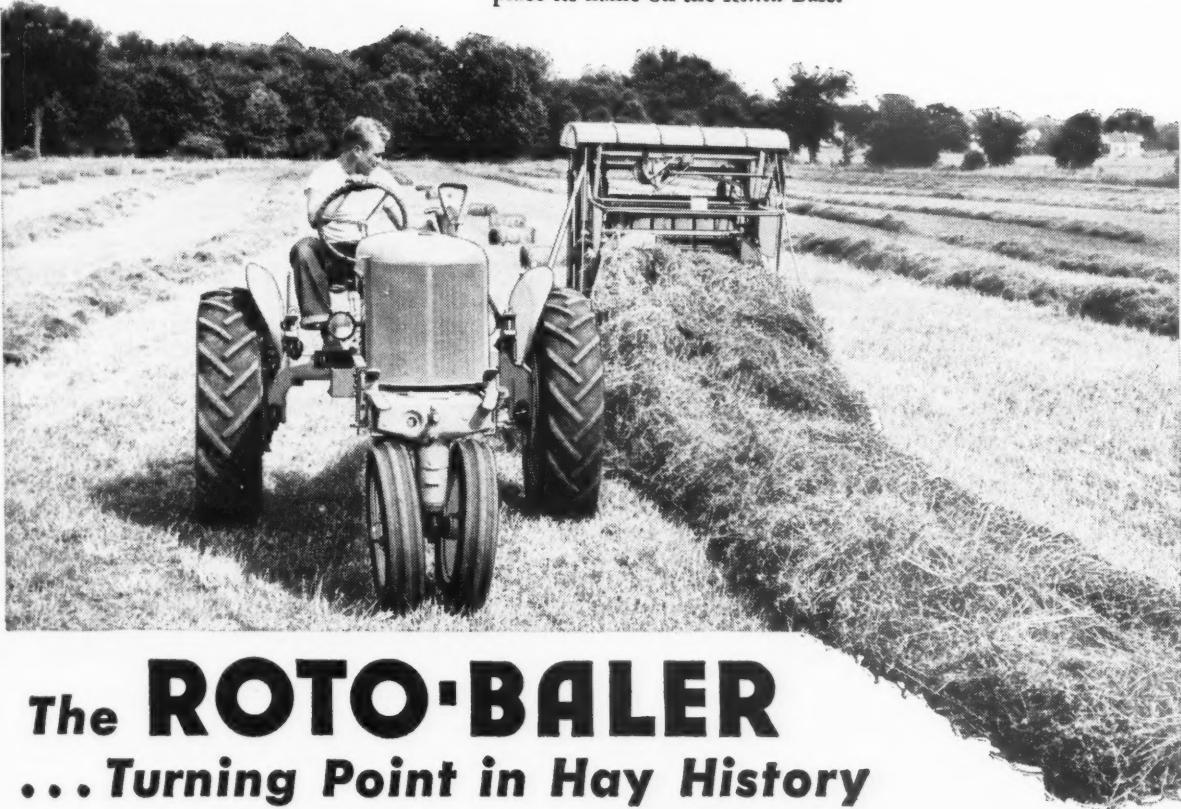
# ROLLED HAY.... The Bale of the Future



A weather-resistant *rolled* bale with leaves locked inside! That is rolled hay... a bale that for the first time sheds rain like a thatched roof. Once your hay is in the rolled bale, you breathe easy. It's safe from sudden showers. The bale unrolls in a wide, soft, leafy mat, appetizing to livestock; can also be fed whole in the feedrack without waste.

The rolled bale represents a turning-point in haymaking for every family farm. Now you can package your *own* hay—with a home-owned one-man field baler, priced to fit the individual farm.

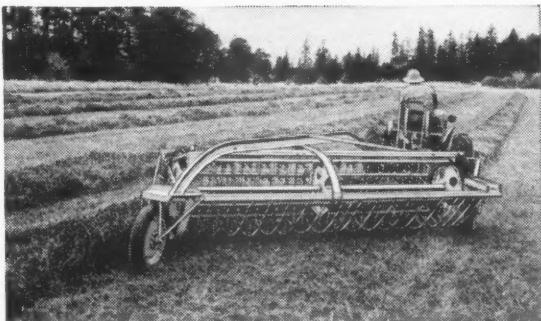
If hay could be trademarked, Allis-Chalmers would proudly place its name on the *Rolled Bale*.



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When blossoms say "ready" and the weather is right, that's when a home-owned Roto-Baler pays off. Hay or straw is automatically wrapped with ordinary binder twine costing less than wire or heavy bale twine.

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MM's quality one-man baler. Easily operated from the tractor, the BALE-O-MATIC picks up the hay, slices it, compresses it, bales it and counts the bales as they are delivered—all automatically.

Uniform 40-inch bales, of a weight selected by the operator, are securely tied with two strands of steel wire while bale is under compression. *No loose or broken bales with an MM BALE-O-MATIC!*

The BALE-O-MATIC delivers perfect bales at sharply reduced costs. Bale chamber of welded steel construction. Knife steel shear blade, high-grade roller bearings, bronze bushings and heavy-duty construction throughout assure long life, outstanding performance. Four-cylinder, air-cooled engine provides power through a slip-type 4-inch endless cord belt to plunger crank flywheel.

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